

Get food and water from an approved source

All food must be from an approved source. Water must be from a safe source. **Home-prepared and home-canned foods are NOT allowed.**

Use gloves the right way

You must always wear gloves or use a utensil when handling ready-to-eat foods. Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Changing activities/work station
- Handling raw meat, poultry, pork or seafood
- Touching hair or face

Set up a dishwashing station



Provide test strips to check the sanitizer concentration.



Questions? Call 920-929-3085 or visit
www.fdlco.wi.gov/departments/departments-f-m/health-department/inspection-department



Public Health
Prevent. Promote. Protect.
Fond du Lac County
Health Department

TRANSIENT RETAIL FOOD ESTABLISHMENTS: KEY POINTS

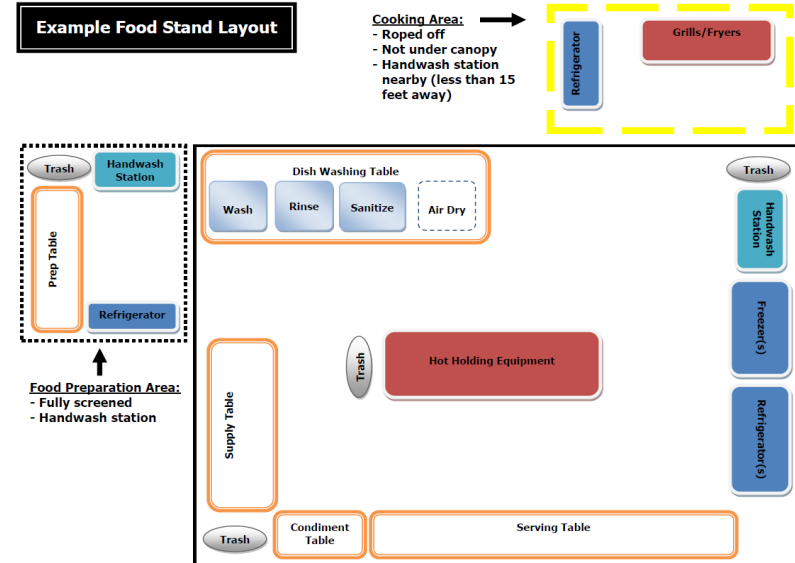
Complete the application found at: www.fdlco.wi.gov/departments/departments-f-m/health-department/inspection-department

Then follow the KEY POINTS in this handout for a safe and successful food stand.

Transient Retail Food Establishment Checklist

- ☐ Handwashing Station(s) with water, soap, towels and catch bucket
- ☐ Hot/cold holding equipment
- ☐ No ill workers
- ☐ Raw meats separated from other food
- ☐ Gloves/Tongs/Deli Tissue
- ☐ Metal stem thermometer
- ☐ Overhead canopy/tent
- ☐ Foods protected with covers/sneeze guards
- ☐ Grill/fryer areas roped off and outside the canopy
- ☐ Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- ☐ Dishwashing tubs or spare utensils
- ☐ Screened enclosure for onsite food preparation
- ☐ Food and other items off of ground
- ☐ Place to dispose of waste water (NOT in storm sewer or on ground)

Example Food Stand Layout



Keep Hands Clean

Failure to provide proper handwashing stations may result in stand closure. Hand sanitizer may NOT be used in place of hand washing.



At handwashing station, provide:

- Warm Water
- 5+ Gallon Food Grade Container
- Free Flow Spigot
- Hand Soap
- Paper Towels

Cook Food Safely

Minimum Cook Temperatures

Poultry; Stuffed meats	165° F
Ground meats	155° F
Pork	145° F
Seafood	145° F
Other potentially hazardous foods	145° F
Commercially precooked foods (precooked brats, hot dogs)	135° F

Remember!

- Keep it cold foods at or below **41° F**
- Keep it hot foods at or above **135° F**
- Reheat food to at least **165° F within 2 hours**
- Cool foods rapidly from **135° F** to **41° F** within 6

Handwashing Station Do's and Don'ts	DO THIS 	DON'T DO THIS 
Push button spigots are not allowed.	 Source: www.igloocoolers.com	 Source: www.igloocoolers.com
	 Source: www.rei.com	 Source: www.menards.com

Equipment Do's and Don'ts	DO THIS 	DON'T DO THIS 
For COLD holding: <ul style="list-style-type: none"> • ANSI approved commercial refrigeration • Approved insulated coolers with ice 		 Source: www.lowes.com
For HOT holding: <ul style="list-style-type: none"> • ANSI approved units: Nesco roasters, steam tables • Not approved: Sterno 	 Source: www.kohls.com	 Source: www.webrestaurantstore.com